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☐ 1. Document ID: US 5059437 A IE 68220 B WO 9117673 A CA 2042542 A EP 528972 A1 JP 05508317 W EP 528972 B1 DE 69111234 E

L12: Entry 1 of 2

File: DWPI

Oct 22, 1991

DERWENT-ACC-NO: 1991-332482  
DERWENT-WEEK: 199640  
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TITLE: Colour-stabilised paprika compsns. - comprising nonionic surfactant, oleoresin of paprika, and opt. a natural antioxidant

INVENTOR: TODD, P H

PRIORITY-DATA: 1990US-0525340 (May 16, 1990)

## PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
US 5059437 A	October 22, 1991		000	
IE 68220 B	May 29, 1996		000	A23L001/275
WO 9117673 A	November 28, 1991		000	
CA 2042542 A	November 17, 1991		000	
EP 528972 A1	March 3, 1993	E	000	A23L001/275
JP 05508317 W	November 25, 1993		014	A23L001/275
EP 528972 B1	July 12, 1995	E	019	A23L001/275
DE 69111234 E	August 17, 1995		000	A23L001/275

INT-CL (IPC): A23 L 1/221; A23 L 1/27; A23 L 1/275; C09 B 61/00

ABSTRACTED-PUB-NO: EP 528972B

## BASIC-ABSTRACT:

Colour-stabilised paprika compsn. comprises a nonionic surface active agent (I), an oleoresin (II) of paprika, and opt. an edible, solid, particulate substrate (III) for (II). (I) is: (a) a fatty acid mono- or diglyceride; (b) a fatty acid polyglyceride ester; (c) mono- and diglyceride esters further esterified with citric or lactic acids; (d) acetylated mono- or diglyceride esters further esterified with citric or lactic acids; (e) sorbitan esters of fatty acids; (f) propylene glycol esters of fatty acids; and (g) lecithin. Amt. of (I) is at least 10 wt. % of (II).

Pref. compsns. comprise (I) and (II) in a wt. ratio 0.1-1.2:1, and may also comprise a natural antioxidant (esp. at least 2 of a Labiatae extract, a tocopherol, or tea extract, partic. rosemary or sage extract), and an edible oil-soluble ascorbic acid ester (esp. ascorbyl palmitate or stearate). Pref. (I) include sorbitan trioleate. In the pref. compsns. the paprika pigment has a 2/3 life above 220 hrs at 50 deg.C when dispersed on flour salt at 4 wt. %.

USE/ADVANTAGE - The paprika-contg. compsns. have increased resistance to colour fading, esp., in foods exposed to oxidative stress. In addn., this stabilisation is enhanced by inclusion of certain natural antioxidant components (rosemary or sage extract, etc.).

ABSTRACTED-PUB-NO:

US 5059437A EQUIVALENT-ABSTRACTS:

A colour-stabilized paprika composition consisting essentially of (A) a nonionic surface-active agent selected from: a. monoglycerides of fatty acids, b. polyglyceride esters of fatty acids having less than three glycerol units, c. mono and diglyceride esters further esterified with citric or lactic acid, d. acetylated mono and diglyceride esters further esterified with citric or lactic acid, e. sorbitan esters of fatty acids, f. propylene glycol esters of fatty acids, and g. lecithin, and (B) ground paprika or an oleoresin of paprika. The proportion of (A) to (B) being at least ten percent (10%) by weight.

Full	Title	Citation	Front	Review	Classification	Date	Reference	Sequences	Attachments	Claims	KMC
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☐ 2. Document ID: DE 2927994 A BR 7904440 A DE 2927994 C FR 2430724 A GB 2029701 A GB 2029701 B JP 55011556 A JP 82048525 B US 4599233 A

L12: Entry 2 of 2

File: DWPI

Jan 31, 1980

DERWENT-ACC-NO: 1980-09454C

DERWENT-WEEK: 198006

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TITLE: Fungicides contg. sodium bi:carbonate and food emulsifiers - used in cultivation of rice, cucumbers and fruits

INVENTOR: HIDAKA, T; HOMMA, Y ; MISATO, T

PRIORITY-DATA: 1978JP-0085326 (July 13, 1978)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
DE 2927994 A	January 31, 1980		000	
BR 7904440 A	April 8, 1980		000	
DE 2927994 C	July 2, 1987		000	
FR 2430724 A	March 14, 1980		000	
GB 2029701 A	March 26, 1980		000	
GB 2029701 B	August 11, 1982		000	
JP 55011556 A	January 26, 1980		000	
JP 82048525 B	October 16, 1982		000	
US 4599233 A	July 8, 1986		000	

INT-CL (IPC): A01N 11/00; A01N 31/02; A01N 33/00; A01N 37/02; A01N 59/00; A24B 7/14

ABSTRACTED-PUB-NO: DE 2927994A

BASIC-ABSTRACT:

Fungicidal compsns. comprise NaHCO<sub>3</sub>, a food emulsifier and opt. other additives.

The emulsifier si pref. a fatty acid ester of glycerol, sucrose, sorbitan of propyleneglycol, a lecithin and/or a fatty acid metal salt. the total content of NaHCO<sub>3</sub> and emulsifier is pref. 10-100 wt. % in teh case of wettable powders or 0.1-20 wt. % in the case of dusts. The wt. ratio of NaHCO<sub>3</sub> to emulsifier is pref. 1-20:1. Suitable additives include solid carriers hydrophilic colloid (esp. starch, dextrin, CMC, Na alginate and/or Na caseinate.

The compsns. can be used as agricultural or horticulturval fungicides (e.g. for controlling cucumber, capsicum and strawberry mildew and rice blast) and for protecting stored fruit (e.g. oranges) from fungal attack. They are harmless to humans and animals.

Full	Title	Citation	Front	Review	Classification	Date	Reference	Sequences	Attachments	Claims	KMC
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Term	Documents
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